Centenarian Cooking

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CENTENARIAN COOKING

A COLLECTION OF RECIPES

COMPILED BY

THE WOMEN'S SOCIETY OF CHRISTIAN SERVICE

of

Centenary United Methodist Church
New Bern, North Carolina
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To the members and friends who so kindly gave their recipes, to the patrons and contributors for their generous support and to all who made this book possible, we wish to express our gratitude and our appreciation.

HOUSEHOLD NOTES

Taken from the Best by Test cook book which was published by the Sewing Circle of Centenary Church in 1907.

A tablespoon of soda added to one quart of water and boiling in the coffee pot for an hour will thoroughly cleanse the pot. Rinse well.

Do not save old trash thinking it may be used someday. The time and patience caused in handling it cannot be compensated for by it.

A little milk added to water in which silver is washed will help to keep it bright.

A little soap applied with point of lead pencil will remedy a squeaking hinge.

A spot on polished wood made by placing a heated dish on it will disappear if a little salt and salad oil is poured on it and allowed to remain for an hour or so.

Butter will remove almost any kind of stain if rubbed well into it, and washed out immediately with hot water and pure soap.

TO MAKE GOOD VINEGAR

Put four gallons of warm rain water, one gallon of molasses, two quarts of yeast in an open cast, spreading a piece of thin muslin over the top. Cover the cast at night and during rain storms. In three or four weeks you will have excellent vinegar.

E Pam
#7658

Raw Rice As A Cleaner

If the housewife who has narrow necked vases, babies' bottles, fruit jars, etc., to clean will pour some water and raw rice into them, and give a vigorous shaking, she will be surprised at the results. Some use shot for the purpose, but rice is infinitely better, as it polished as well as cleans.

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BREADS

SKILLET BREAD — Barbara Terrell

2/3 C. self rising meal
2 tsp. baking powder
1/2 tsp. salt
1 C. milk
1 egg
4 tbs. melted fat

Put one half fat in skillet, place in pre-heated oven to heat while mixing bread. Mix wet ingredients, mix dry, then combine. Pour into hot skillet, bake 20 minutes at 425° , or until top is crusty brown. This recipe doubles and triples easily, but for best results must be cooked in an iron skillet.

EGG BREAD — Vida Grantham

1/2 C. meal
1/2 C. self-rising flour
1/8 tsp. salt
1 tsp. baking powder
1 tsp. sugar
2 eggs (small)
1/2 C. buttermilk
1/2 C. milk or water
1 tbs. shortening

Sift meal and flour, add salt, baking powder, sugar, eggs, buttermilk, milk. Melt shortening in baking pan, add to other ingredients. Pour mixture in the same baking pan. Bake 25 minutes at 450°.

CORN BREAD — Myrtle Stephens

1 C. corn meal
1/2 C. flour
2 tsp. bakihg powder
1 tsp. salt
2 tbs. sugar
1 C. milk
2 eggs
1/2 C. shortening

Sift together meal, flour, baking powder, salt and sugar. Stir in milk. Add eggs, one at a time. Add melted shortening. Pour into well greased baking pan or muffin tins. Bake 20 to 25 minutes at 400°. Serves 8 generously.

ANGEL NO-RISING BISCUITS — Martha Maness

1 pkg. powdered yeast
2 tbs. lukewarm water
5 C. plain flour
1 tsp. soda
3 tsp. baking powder
4 tsp. sugar
1 tsp. salt
1 C. shortening
2 C. buttermilk

Dissolve yeast in lukewarm water. Into a bowl sift flour and other dry ingredients. Cut in shortening. Add buttermilk, then yeast mixture. Stir until all flour is dampened. Knead on floured board for a minute or two, roll out to desired thickness (1/2 in.), cut with biscuit cutter Brush tops with melted butter and bake at 400° until brown - 12 to 15 minutes. Dough may be stored in refrigerator several days and used as needed.

CHEESE BISCUITS — Ethel Cook

1 C. plain flour
1 C. heaping grated sharp cheese
1/3 C. shortening
1/4 tsp. baking powder
Dash of salt

Mix cheese and flour thoroughly. Add enough milk to make a good dough. Roll thin, cut with small biscuit cutter. Bake at 450°.

SWEET POTATO BISCUITS — Georgia Dowdy

2 C. sifted self-rising flour
1/2 C. shortening
3 tbs. milk - enough to make soft dough
1 1/2 C. mashed and sweetened sweet potatoes

Blend flour and shortening. Add potatoes and blend. Add milk to make soft dough, knead lightly, using as little flour as possible, on breadboard. Roll 1/2 inch thick, cut with floured cutter. Place on baking sheet and bake at 425° 12 to 15 minutes. Serve hot with butter. These are delicious with sausage or ham.

MOM'S BISCUITS — Sue Russell

3 C. flour
4 1/2 tsp. baking powder
3/4 tsp. cream of tartar
3/4 tsp. salt
3/4 C. shortening
2 1/2 tbs. sugar
1 egg
1 C. milk

Blend first 6 ingredients to represent coarse meal. Beat egg in milk. Combine with above, pour out on floured board. Knead a few minutes. Roll to 1/4 inch thick. Cut with large cookie cutter. Makes approximately 20 large biscuits. Bake 450° 12 min.

HOT ROLLS — Thelma Scott

1 pkg. dry yeast
1/4 C. water
1 C. milk , scalded
2 tbs. shortening
2 tbs. sugar
1 tsp. salt
1 well-beaten egg
3 1/2 C. sifted flour

Soften yeast in 1/4 C. lukewarm water. Combine milk, shortening, sugar and salt; cool to lukewarm, add softened yeast, egg. Gradually stir in flour to form soft dough. Beat well, cover and let rise in warm place until double in bulk, about 2 hours, knead again. Shape as desired, place in greased pan, cover and set in warm place until double in size. Bake at 400° 20 to 25 min.

KRETSCHMER WHEAT GERM LOAF — Lena Mae Taylor

5 C. flour
5 tbs. baking powder
3/4 C. Kretschmer wheat germ
1/2 tsp. salt
1 1/2 C. water (may use half milk)
1 egg
2 tbs. oil
1 C. broken nuts

Mix wet ingredients, mix dry, combine, pour into greased loaf pan. Bake 1 hour at 375°. Turn oven off and leave bread in for 15 min. longer.

MRS. THOMPSON'S BREAD Florrie Mercer

2 C. milk
2 pkg. dry yeast
2 1/2 tsp. salt
Flour
5 tbs. sugar
4 heaping tbs. shortening

Scald milk and let stand until tepid warm. Put yeast into one cup lukewarm water which has one tbs. sugar dissolved in it. To the cooled milk add yeast and enough flour to make a very light dough. Let rise until light(about 45 min. or 1 hour). Beat down and add sugar, salt, shortening, and enough flour to make a very stiff dough. Turn bread onto floured board at this point and knead. Shape and put into greased bowl Let rise until light(about 1 hour). Stir down and turn out on floured dough board. Cut dough off into desired sizes, dip in melted butter,and put in pans. Let rise until double in size.Bake in oven 400° for first 15 min. and then let temperature drop to 375° and bake until done.

DUTCH BREAD Florrie Mercer

The above recipe makes 3 regular loaves of bread. You may bake two loaves and use the third portion for dutch bread or vice versa.

When dough is ready to be made into loaf, just spread it out on board gently. Add raisins if desired. Knead to distribute raisins. Spread dough out by patting and pulling until about 1/2 inch thick. Place in greased pan or cookie sheet, punch with fingers. Pour melted butter over bread(brush with pastry brush), then put mixture of cinnamon and sugar over top. Let rise and bake. Bread may be frozen immediately after it has cooled, if desired. To serve, thaw, heat in oven wrapped in foil. Slice as desired.

ALABAMA BUTTERMILK LIGHT ROLLS Eva Edwards

2 tbs. sugar
4 tbs. shortening
1 pkg. dry yeast
Warm Water for yeast
2 C. buttermilk
4 to 6 C. flour
1 tsp. soda
1 tsp. baking powder
1 tsp. salt

Cream sugar and shortening. Dissolve yeast in cup with the same quantity of warm water, fill rest of cup with buttermilk, and set aside. Sift 4 C. flour with dry ingredients. Alternate adding flour, buttermilk, and yeast mixture, and the second cup of buttermilk and shortening. Work in enough flour to make a soft dough; this should take between 4 and 6 cups. Put dough in bowl and place in refrigerator. The unusual feature of it is that the dough will rise quickly once it has been thoroughly chilled. If desired, the rising can be forced by placing the made-out dough in around 80° temperature. Bake at 400° for 15 to 20 minutes.

BLUEBERRY MUFFINS Joyce Morris

1 egg
1/2 C. milk
1/4 C. vegetable oil
1 1/2 C. flour
1/2 C. sugar
2 tsp. baking powder
1/2 tsp. salt
1 C. Drained blueberries

Beat egg with fork, stir in milk and oil. Measure sifted flour. Blend dry ingredients, stir in just until flour is moistened. Batter should be lumpy. Add blueberries and stir slightly. Fill greased muffin cups 2/3 full. Bake at 400° 20 to 25 minutes. Loosen immediately. Serve warm. Makes 12.

BANANA NUT BREAD — Helen Morton

1/2 C. butter or margarine
1 C. sugar
2 eggs
1/8 tsp. salt
1 tsp. soda
2 C. flour
3 large, ripe bananas
1/2 C. finely chopped pecans

Cream together butter and sugar. Add eggs, one at a time, beating well after each addition. Sift dry ingredients together and add to creamed mixture. Add bananas and nuts. Pour into well-greased loaf pan and bake at 275° for 1 1/2 hours. A few of the pecans may be saved for sprinkling over the top of the loaf before baking.

SOUR CREAM COFFEE CAKE — Bessie Eagle

2 sticks butter
1 1/2 C. sugar
3 eggs
1 C. sour cream
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
2 1/2 C. plain flour
1 tsp. almond extract
1 C. lt. brown sugar
2 tbs. cinnamon
1/2 C. pecans or almonds

Cream butter and sugar. Add eggs. Sift dry ingredients, add alternately with sour cream. Stir in almond extract. Grease and flour 3 9-inch cake pans. Combine brown sugar and cinnamon and cut up nuts. Put a thin layer of batter in each pan. Sprinkle with part of the sugar mixture. Bake at 350° for 25 minutes.

CINNAMON PECAN RING — Ada Hamilton

3 1/2 C. flour
1 pkg. yeast
1 tsp. salt
1/4 C. sugar
Melted butter
1 C. lukewarm water
1 tsp. cinnamon
1 egg
1/4 C. syrup(optional)
Chopped pecans

Continued on next page

Combine milk, sugar, salt shortening, and yeast. Stir until sugar and yeast are dissolved. Stir in egg and gradually add flour. Knead until smooth. Put in a greased bowl and let rise about 2 hours. Punch down and let rise for another 45 min. If using corn syrup, pour it into a greased 9 inch tube pan. Combine 3/4 C. sugar with the cinnamon. Make small-sized balls out of the dough, dip in melted butter then in the sugar-cinnamon mixture. Place in tube pan and sprinkle each layer of dough balls with chopped pecans. Sprinkle on top what is left over. Let rise 45 min. Bake at 375°.

DOUGHNUTS — Rosa Daugherty

1 tbs. shortening
1 C. sugar
1 egg, well beaten
6 C. sifted cake flour
1 scant tsp. nutmeg
1 tsp. salt
4 tsp. baking powder
1 C. milk

Cream shortening and sugar until well blended. add the egg. Sift 4 C. flour with the remaining dry ingredients. Add to the egg mixture alternately with milk. Beat well; then add enough of the remaining flour to make a soft dough. Roll 1/2 inch thick on floured board. Cut into desired shapes and fry in deep fat. Drain on absorbent paper and roll in powdered sugar. Makes 2 dozen.

DATE NUT LOAF — Sohpia Eubanks

1 qt. pecans
1 lb. chopped dates
1 C. sugar
1 C. self-rising flour
4 eggs
1 tbs. vanilla

Sift flour and sugar on dates and nuts. Mix well. Add eggs and vanilla. Mix well again. Grease tube pan. Bake 350° for 45 to 60 min.

SALADS, VEGETABLE CASSEROLES & STEWS

APRICOT CHEESE JELLO SALAD — Helen Mahlum

1 lg. can crushed pineapple
1 C. water
1/2 C. sugar
1 C. grated carrots
6-oz. cream cheese
1 C. chopped nuts
1 pkg. Dream whip
2 pkg. apricot jello

Add jello to boiling water. Add sugar, cream cheese, nuts, pineapple and carrots. Dream whip may be added after salad begins to congeal.

CONGEALED SALAD — Hortense Lyles

2 pkg. lime jello
1 pkg. lemon jello
2 C. boiling water

Mix jello and water, cool, but not congealed

Add to jello mixture:
1 box cottage cheese
1 C. salad dressing
1 lg. can milk
2 C. chopped celery
1 #2 can crushed pineapple
1 C. chopped pecans

CRANBERRY SALAD — Becky Parrott

1 C. ground or chopped cranberries
1 C. sugar

Combine and let stand one hour

Add: 1 pkg. raspberry jello dissolved in 1/2 C. hot water, 1/2 C. chopped nuts, 1/2 C. chopped celery, 1 small can crushed pineapple, 1 heaping tbs. frozen orange juice. Chill until firm.

APPLE SALAD — Sarah Coble

4 apples diced
1 C. raising
1/2 C. chopped pecans
Diced celery optional

Mix well with mayonnaise. Serves six.

HEAVENLY HASH — Kathryn Jones

1 #2-1/2 can fruit cocktail drained
1 or 2 bananas sliced
2 tbs. sugar
Lettuce
1 C. minature marshmallows
1/2 C. seeded grapes
1/2 C. whipping cream, chilled

Combine fruit, sugar and marshmallows. Fold whipped cream into fruit mixture and keep chilled until serving time. Makes a salad for 8 to 10 people. A cherry on top of a serving adds color.

STRAWBERRY JELLO SALAD — Hunter Diggs

1 box strawberry jello family size
1 box frozen or 1 pint fresh strawberries
1 can drained crushed pineapple
1-8 oz. pkg. cream cheese
1 pt. sour cream
1 C. chopped nuts

Dissolve jello in 2 cups boiling water. Add mashed strawberries and pineapple. Pour 1/2 in mold and place in refrigerator to set. Mix cream cheese, sour cream and nuts. When jello mix is firm, pour over and spread. Add the remaining jello. Place in refrigerator until firm.

DOT'S SALAD — Elaine White

1 pkg. lemon jello
1 C. boiling water
1-3 oz. pkg. cream cheese
1/3 C. mayonnaise or salad dressing
1 med. sized carrot, grated
1 C. chopped nuts
1 C. chopped celery

Combine jello with one cup boiling water. Drain pineapple, measure juice, add water to make one cup. Then add to jello, chill until partially set. Soften cream cheese and mayonnaise. Add to jello and stir well; add other ingredients. Pour into mold and chill until firm.

FROZEN FRUIT SALAD — Colleen Harris

1 pt. whipping cream
1 pt. mayonnaise
1 lb. sharp cheese
1 lb. sugar
1 can pears
1 Can fruit cocktail
6 sliced bananas
1 C. nuts
1 sm. jar cherries
Juice of 3 lemons

Grate cheese, add mayonnaise, sugar and fruits. Whip cream and fold in. Put mixture in empty quart milk cartons and freeze. This can be sliced through into squares as needed. Makes 3 quarts.

CALICO SALAD — Cheryl Thomas

1 lb. can shredded sauerkraut
1 med. onion chopped
1 sm. green pepper, chopped
2 cans pimentos chopped
1/4 C. sliced radishes

Drain and rinse sauerkraut and mix with other ingredients. Mix 1/2 C. vinegar, 1/4 C. salad oil, 1/2 C. sugar, 2 tsp. salt, 1/2 tsp. pepper, 1 tsp. celery seed, 1/2 tsp. garlic salt. Add to vegetables. Mix well. Store in refrigerator 24 hours before using. Will keep until it is all eaten.

FROZEN CRANBERRY SALAD — Phyllis Burton

1 can cranberry sauce
1/2 pt. sour cream
1 C. nuts
1 sm. can crushed pineapple

Mix together, freeze in molds. After frozen, remove from molds. Will keep for 10 days to 2 weeks.

MACARONI AND CHEESE SALAD — Edith Parker

6 oz. shell macaroni
1 C. sliced celery
1/2 C. shredded carrot
1/2 C. chopped onion
1 can condensed cheddar cheese soup
Dash of pepper
1/2 C. cooking oil
2 tbs. vinegar
1 tsp. prepared mustard
1 tsp. worchestershire sauce
1/2 tsp. salt

Cook macaroni, drain and cool. Combine macaroni, celery, carrots and onions in small mixing bowl, combine condensed soup, oil, vinegar, sugar, mustard, worchestershire sauce, salt and pepper. Beat until well blended. Spoon on top macaroni mixture and mix well. Chill several hours.

CHERRY DELIGHT CONGEALED SALAD — Margaret Stevens

1 6-oz. pkg. cherry jello
1 #2 can red sour pitted cherries
1/2 C. sugar
1/2 C. chopped pecans
1/4 C. orange and/or lemon juice
1 sm. can crushed pineapple

12-24-94 omitted nuts

Bring cherries and juice with sugar to boil, add jello and stir until dissolved. Add undrained pineapple, juices and nuts, congeal in salad mold.

HOT CHICKEN SALAD — Carolyn Nelson

2 C. cooked chicken breasts, cubed
2 C. celery, diced
1/2 C. toasted almonds
1/2 tsp. Accent seasoning
1 C. salad dressing or mayonnaise
4 tsp. minced onion
1 tsp. lemon juice
Salt to taste

Mix all ingredients, put into baking dish. Sprinkle with crushed potato chips. Bake 450° about 20 minutes.

COOL CURRIED SHRIMP SALAD — Florence Pollock

Cook 2 lbs. medium shrimp; cool. In medium bowl combine 1/3 cup mayonnaise, 1 tbs. lemon juice, 1/4 C. chopped green onions, 3/4 tsp. curry. Toss; chill and serve on lettuce leaf. Makes four servings.

CHICKEN ALMOND SALAD — Bea Rouse

2 C. cubed cooked chicken
1 C. sliced celery
3 hard cooked eggs, chopped
Lemon juice, salt, Pepper
Mayonnaise
1/2 C. sliced almonds

Toss chicken, celery, lemon juice, salt, pepper together. Add enough mayonnaise to moisten, mixing carefully but thoroughly. Fold in eggs and almonds. Chill thoroughly. Serve in lettuce or tomato cups. Makes 6 servings.

SPARKLING PINEAPPLE RIBBON SALAD — Sadie Dixon

1 6-oz. pkg. raspberry jello
1 1/2 C. boiling water
2 10-oz. pkg. frozen raspberries
1 13-1/2 oz. can crushed pineapple
1/4 tsp. salt
1 pt. sour cream

Dissolve jello in boiling water. Add raspberries, undrained pineapple and salt. Pour about 1 1/2 C. mixture into 6 cup ring molds. Chill quickly until firm. Let remaining mixture stand at room temperature. Carefully spread 1 C. sour cream over chilled mixture, over top pour more of mixture, chill, then spread 1 C. sour cream over chilled mixture, top with remaining jello mixture.

HOT CHICKEN SALAD — Frances Brinson

2 C. chopped, cooked chicken
8 oz. water chestnuts, chopped
1 C. mayonnaise
1/4 tsp. celery salt
1/8 tsp. pepper
2 tbs. lemon juice
3/4 C. grated sharp cheese
2 oz. pimento

Mix, put in casserole. Cover with 1 can french fried onions. Heat - do not cook.

APRICOT CONGEALED SALAD — Rosalyn Guirkins

1 can crushed pineapple
1 3-oz. pkg. apricot jello
1 8-oz. cream cheese
1 lg. can milk
1 C. chopped pecans
1 C. chopped celery

Chill milk thoroughly, heat pineapple with juice to boiling point, add jello and dissolve. Add cream cheese while mixture is hot, use potato masher to remove lumps. Cool mixture. Whip milk and combine, add pecans. Mold and chill. Serve on lettuce. Serves 16.

FRUITED NECTAR SALAD — Florence Pollock

12-oz. can apricot nectar
1 pkg. lemon jello (3 oz.)
1/2 C. water
1 tbs. lemon juice

Heat nectar to boil, dissolve jello in same, add water and lemon juice. Partially set in refrigerator. Fold in 1/2 C. seedless green grapes and 1/4 C. chopped apples/ or 1 can drained fruit cocktail. Drain 1 can (11 oz) mandarin oranges and lay on top. Serves 6. Serve on lettuce leaf.

ASPARAGUS CASSEROLE — Ann Stokes

1 can asparagus
1 can cream of mushroom soup
1 sm. can pimento
1/2 lb. cheese
1 can garden peas
Cracker crumbs
Salt & pepper to taste

Mix can of soup with small amount of milk and heat. Place a layer of asparagus at bottom of dish. Pour small amount of soup over this. Add strips of cheese and slices of pimento. Next layer, place the garden peas with the soup poured over them. Place cheese and pimento on this. Alternate the asparagus and garden peas in this way until all the mixtures are used. Cover with cracker crumbs and put in an oven at 350° for about 30 minutes. Serves 6 to 8.

GRACE ALLIGOOD'S SQUASH CASSEROLE — Rosalyn Guirkins

1 can cream of chicken soup, undiluted
1 C. sour cream
1 sm. onion grated
1 sm. carrot grated
Salt & pepper to taste
2 C. cooked squash

Combine all above ingredients.

1 pkg. Pepperidge Farm Herb dressing
1 1/2 sticks melted margarine

Combine dressing and melted margarine. Place 1/2 in bottom of casserole. Put in filling. Place other half of dressing crumbs on top. Bake for 30 minutes at 350°.

RICE CASSEROLE — Eunice White

1 C. rice (rinsed)
1 can onion soup
1 can beef bouillon
1/2 stick butter or margarine
Dash salt

Mix and bake in uncovered casserole for 1 hour at 350°. Stir one time.

GREEN BEAN CASSEROLE — Bernice Chadwick

1 medium onion
2 cans french style green beans
1 can bean sprouts
1 can french fried onions
1 can cream of mushroom soup
2 tbs. butter
1 C. grated sharp cheese

Saute onion in butter and add to beans in a casserole. Then add mushrooms soup and season with salt and pepper. Cover with grated cheese. Bake about 1/2 hour at 325°. Cover with french fried onions and put back in oven until onions brown.

LIMA BEAN CASSEROLE — Jane Winchester

2 pkg. frozen lima beans
3 to 4 small onions, sliced
4 tbs. margarine
Salt and pepper to taste

Place frozen beans and other ingredients in 1/2 quart baking dish. Cover and bake 350° for one hour or until tender. Stir once or twice during baking.

BROCCOLI-CHEESE CASSEROLE — Dot-Lee Jernigan

3 eggs
1 8-oz. cottage cheese
Dash pepper
1 C. shredded cheddar cheese
3 tbs. all-purpose flour
2 tsp. salt
2 10-oz. pkg. frozen chopped broccoli, thawed

Pre-heat oven to 350°. In large bowl beat eggs slightly, beat in both cheeses, flour, salt and pepper. Drain broccoli well, patting dry with paper towels. Stir into egg mixture. Pour into greased 9" by 9" baking pan, spreading evenly with spoon. Bake for 30 to 35 minutes until mixture is firm and pulls away from sides of pan. Loosen edges with spatula, slice and serve. This is good for that bridge luncheon. Serves 6 to 8.

STUFFED CABBAGE — Lillian Stevens

8 lg. cabbage leaves
1 lb. ground beef
1 C. cooked rice
1/2 C. chopped onion
1 egg slightly beaten
1 tsp. salt
1/4 tsp. pepper
1 can tomato soup

Combine beef, etc., with 2 tbs. soup. Put in cabbage leaves and roll. Place in skillet and pour soup over leaves. Cover and simmer for 40 minutes.

HAM AND POTATO CASSEROLE — Ruth Fisher

Cut leftover ham into bite size pieces. Peel and round slice potatoes. Arrange in a buttered casserole in layers as follows: potatoes, salt and pepper, dot with butter, sprinkle with flour, add ham, repeat layer. Cover with milk. Cook 350° until potatoes are done. Sauce should be thick when done.

POTATO CASSEROLE — Dot-Lee Jernigan

6 cans whole potatoes
6 hard boiled eggs
1 lg. jar Cheez-Whiz
Salt, pepper, onion to taste
1/2 can almonds

Slice potatoes and eggs thin. Layer as follows: potatoes, eggs, nuts (chopped) and Cheez-Whiz, repeat again. Bake in uncovered greased casserole for 1 to 1 1/2 hours at 350°. This is excellent with steaks.

SWEET AND SOUR ONIONS — Lila B. Taylor

1/4 C. vinegar
1/4 C. white sugar
1/4 C. melted butter
3 or 4 medium onions sliced

Mix all ingredients in covered baking dish. Bake about 1 hour at 350°. Delicious served with steak. Serves 4.

GARLIC GRITS — Martha Maness

1 C. grits
4-5 C. water
1 tsp. salt
1 stick butter or margarine
Paprika
1 link garlic cheese
1/2 lb. sharp cheese
1 tbs. worchestershire sauce

Cook grits according to directions. Remove from heat and add butter, cheese and worchestershire sauce. Stir until well blended. Pour into casserole and sprinkle with paprika. Bake at 350° until golden on top.

FIESTA BEANS — Flavia Taylor

1 can (3 lb. 4 oz.) pork and beans in tomato sauce
2 tbs. molasses or brown sugar
1 medium onion
2 slices bacon fried crisp for top
8 whole cloves
1/2 tsp. dry mustard
1 tbs. worchestershire sauce
3/4 C. ketcup or chili sauce
Use bacon fat for beans
Small amount green pepper(optional)

Put all together in baking dish (2-1/2 qt.). Stud onion with cloves and place in center of dish. Bake 375° for 1 hour. Place crumbled bacon on top of dish (uncovered).

CHEESE SOUFFLE — Sue Miller

In double boiler place:
4 tbs. butter
4 tbs. flour
Dash salt
1 C. milk
Red pepper

Make cream sauce from above. After cream sauce is thickened, add 1 1/2 cups grated cheese and let melt. Add 4 well beaten egg yolks. Stir well. Remove from heat. Add 4 egg whites stiffly beaten. Pour into well greased casserole. Run knife blade around center before placing in oven. Bake at 325° for at least 45 minutes.

CORN CHOWDER — Shirley Duffy

4 tbs. fat
1 can cream style corn
2 C. diced potatoes
1 C. leftover ham (optional)
2 tbs. chopped parsley
1 lg. onion sliced
3 C. milk
1 tsp. salt
Dash tabasco

Cook onion in fat until tender but not brown. Add 1/2 cup water, bring to boil, add potatoes and cook ten minutes. Add remaining ingredients saving parsley and tabasco until removed from heat. Whole kernel corn may be used but drain corn and use corn liquid in place of water.

BAKED RICE — Nina Barker

2 C. raw rice
1/4 C. butter or margarine
4 C. boiling water
2 tsp. salt

About 45 minutes before serving, start heating oven to 350°. In 3 qt. casserole combine ingredients. Bake covered 30 minutes or until rice is tender. Remove and fluff up with fork. If desired, sprinkle with minced parsley.

CORN PUDDING — Helen Eaton

1 tbs. butter
1 tbs. sugar
1/2 tsp. salt
2 tbs. flour
1/8 tsp. pepper
1 C. milk
1 sm. jar cut pimento
1 can creamed corn
2 eggs, stiffly beaten
1/2 sm. onion cut fine
1 sm. green pepper cut fine

Melt butter and add sugar, flour, salt, pepper and milk. Boil 1/2 minute. Pour into bowl with eggs stiffly beaten. Add corn, green pepper, onion and pimento. Turn into greased casserole. Cook 1 hour at 350°. Serves 8.

CORN PUDDING — Hallie Eubank

1 qt. corn, fresh or frozen
1/2 C. sugar
1 C. milk
Salt and pepper to taste
2 eggs, well beaten
2 tbs. butter
2 tbs. flour

Blend flour and milk and add to this the corn, eggs, sugar and butter mixture. Salt and pepper to taste. Pour into buttered casserole. Bake 1 1/4 hours at 350°.

CORN CHOWDER — Lila B. Taylor

1/4 C. diced salt pork
1 meduim onion, chopped
2 celery stalks, chopped
2 tbs. chopped parsley (or flakes)
2 tbs. flour
1 C. rich milk or cream
2 C. chicken (turkey) stock
5 C. cream style corn (2 No. 2 cans)
1 C. cooked chicken or turkey cubed

Cut salt pork into tiny cubes and fry until crisp and crunchy. Remove from pan. Saute onion, celery and parsley in pork fat. Drain fat from vegetables and add the flour. Blend well. Gradually add chicken stock, stirring constantly until mixture boils. Simmer 10 minutes. Combine vegetables, salt pork and chicken. Simmer 5 min.

SCALLOPED POTATOES — Sophia Eubanks

4 medium potatoes (4 C.) sliced thin
1 medium size onion sliced
1 can cream of celery soup
1/3 C. milk
2 tbs. butter

Boil potatoes in boiling water for 1 minute and then drain well. Place 1/2 of potatoes in casserole. Cover with onions, then remaining potatoes. Blend soup and milk and pour over potato mixture. Dot with butter. Cover and bake at 375° 1 hour. Uncover and bake 20 min. longer.

CREAMY HAMBURGER STEW — Lila Taylor

1 1/2 lb. ground beef seasoned
12 small onions
4 carrots (cut in 1" pieces)
Flour
3 celery stalks (cut in 1" pieces)
12 small potatoes
2 C. milk
1 pkg. frozen peas

Shape hamburger into small balls and dredge in flour. Brown. Add 2 C. water and all vegetables except peas. Cook until vegetables are done. Stir in 2 C. milk and then add peas. This is an economy dish that will serve 6 to 8.

BRUNSWICK STEW — Margie Looney

1 lg. chicken (3 to 4 lbs.) cut up
4 C. water
4 slices bacon
1/2 lb. beef chuck, cut into 3/4" cubes
2 sm. onions, minced
3 med. potatoes, diced
1 1/4 tsp. salt
1 tsp. paprika
2 cans tomatoes (1 lb. size)
1 can small green lima beans (1 lb.)
1 can whole kernel corn(1 lb.)

Cover chicken with water, bring to boil, cook covered for 1 hour. Cool, remove meat from bones, reserving broth, and cut into bite size pieces. Brown bacon, remove from kettle and brown beef and onions in bacon fat. Add bacon, chicken and chicken broth, salt, paprika and tomatoes. Bring to boil, reduce heat, cover and simmer for 1 1/2 hours. Add corn and lima beans. Simmer for 30 minutes longer. Add salt and pepper to taste. This can be thickened slightly with a flour and water paste.

CAROLINA FISH STEW — Mattie Peterson

5 lb. fish(rock or other thick fish)
2 lb. white potatoes
2 lb. onions
1/2 lb. salt pork
1/2 C. flour
1 tbs. sugar
1 can tomato paste or 1/2 bottle ketcup
1 tsp. hot sauce
1 doz. eggs

Have fish cut in serving pieces. Dice salt pork and place in large stewing pot. Let simmer slowly until light brown. Peel and thinly slice potatoes and onions. Leaving pork bits in botton of pot, place alternate layers of onions, potatoes, fish and salt and pepper and sprinkle flour between each layer. End with fish layer on top. In a large container pour 1 qt. water. Add tomato paste, sugar and hot sauce. Stir and pour over fish. Do not stir stew at all. Add additional water until fish is completely covered. Cover with a lid and let come to a boil, then reduce heat and simmer 30 minutes. Then add the eggs and simmer 15 more minutes. Turn off heat. Let set 30 minutes before serving. Serves 10.

BRUNSWICK STEW — Carrie Spruill

5 lb. dressed chicken (Boil, cut in sm.pieces)
2 lb. fresh lean pork
2 lb. lean ground beef
1 lb. diced onions
5 #2 cans tomatoes
1/2 pt. bacon grease
3 cans corn
3 to 4 potatoes
3 pkg. frozen lima bean
1 tbs. oregano
5 bay leaves
2 tbs. sugar
3 med. size cans V-8 juice
2 pods red pepper
1/2 bottle worchestershire sauce

Boil chicken in 1 qt. water. When done, strain stock, add tomatoes, lean pork (diced), lean beef, the cut up chicken, onions, tomatoes, bacon grease and V-8 juice. Cook for 3 hrs. Add potatoes, lima beans, cook about 1 hour, then add sugar, corn, bay leaves, oregano, worchestershire sauce, salt and pepper. Cook about 30 min. Makes 3 gallons.

MEAT, POULTRY & SEAFOOD

MEAT LOAF — Annie Nichols

1/3 C. catsup
2 eggs
3/4 C. warm water
2 lbs. beef, ground
1 pkg. onion soup mix
1 1/2 C. soft bread crumbs

Break eggs into bowl and beat slightly. Stir in catsup, warm water and soup mix. Add bread crumbs and ground beef and mix well. Shape into loaf or pack in a pan and bake at 350° for 1 hour. Makes 6 servings.

CREOLE MEAT LOAF — Bertha Henderson

1 1/2 lbs. ground been
1/2 lb. ground pork
1 sm. green pepper,grated
2 eggs, beaten
1 sm. onion, grated
1 C. milk
1 C. toasted bread crumbs
1 tbs. worchestershire sauce

Mix ingredients thoroughly in the order given and shape into a loaf. Pack into a greased baking pan, cover with creole sauce (given below) and bake at 350° for 1 hour.

CREOLE SAUCE — Bertha Henderson

2 tbs. shortening
2 tbs. flour
1/2 green pepper,chopped
1/2 sm. onion, chopped
1 bud garlic, chopped
1 C. milk
2 C. chopped tomatoes
1 tbs. worchestershire sauce
Salt & pepper

Mix shortening and flour and cook on medium heat until a rich brown, stirring constantly. Add chopped pepper, onion and garlic. Let simmer until wilted and add milk. Add tomatoes, salt and pepper and worchestershire sauce. Let come to a boil and cook four to five minutes. Serves 8.

SCRAPPLE — Pat Jones

3 lbs. pork liver
3 lbs. fresh pork
3 C. water
2 tbs. sage
2 1/2 C. corn meal
Salt and pepper to taste

Cook pork liver and fresh pork 45 minutes in pressure cooker or until tender. Take out and grind fine. Put meat back into pot with broth, add 3 cups water, 2 large tbs. sage, salt and pepper, then add 2 1/2 C. corn meal. Stir slowly while cooking until corn meal is done. Pour into pan to cool. Slice and fry in medium hot pan.

CHILI-BEEF CASSEROLE — Jane Winchester

1 C. egg noodles, cook according to directions on package
1 lb. ground beef
1 can condensed chili-beef soup
1 can tomato sauce
3 slices sharp cheese

Cook ground beef until tender and drain fat. Add and mix in 1 can chili-beef soup, 1 can tomato sauce and cooked noodles. Simmer about 10 min. Top with 3 slices sharp cheese. Cover to allow cheese to melt slightly.

PORK CHOPS-APPLE SAUCE — Janet Sutton

4 medium pork chops, browned
2 medium apples, cored and sliced
1/2 C. raisins
1/2 C. water (hot)
1 tbs. flour
1/4 tsp. sage
2 tbs. brown sugar
1 tbs. vinegar

Make a sauce from chop drippings, flour, water, sage and vinegar. Arrange chops in casserole. Add 1 tbs. brown sugar, cover with apples and add remainder of brown sugar. Add raisins to sauce mixture and pour over apples and chops. Bake at 350° for 1 hour.

MARGARET PATTERSON'S LEMON PORK CHOPS — Mattie Peterson

1 in. thick chops or thicker
1/2 C. brown sugar
1/2 C. hot catsup
1/2 C. water
Lemon slices

Mix brown sugar, catsup and water together. Put chops in flat baking dish. Salt and pepper each and put a slice of lemon on each one. Cover with sauce and bake uncovered at 325° for approximately 1 hour and 30 minutes. Serve gravy over rice after removing oil.

INEXPENSIVE ROAST — Barbara Price

Buy your size roast of cheapest quality. Freeze first thing in the morning. Brown roast in tiny amount of oil. Salt and pepper using ground pepper and garlic salt. Dot with allspice and add a few bay leaves. Turn to lowest possible temperature (using electric fry pan if available). Let cook all day. Add vegetables for the last hour.

METHODIST CHURCH BAKED HAM — Martha Mills

Pre-heat oven to 500°. Put whole ham in roaster, add 7 C. boiling water and 1 C. vinegar. Cover roaster and bake 15 minutes. Turn off oven for 3 hours. Cook 15 minutes more and let stay in oven until cool. Do not take cover from roaster nor open oven until ready to take ham out. Note this method can be used for cooking an old ham or a Packer's ham.

CHUCK ROLL — Bagley McCosley

Use a 4-5 lb. roast. Salt and pepper. Sprinkle roast all over with flour. Place in a baking pan in 2 in. water. Brown on both sides and cook until tender at 350°. Put some flour and water in a jar and shake together. Add this mixture to juices of roast to make the gravy.

BARBECUE CHICKEN — Judi Hardison

2 chickens, over 2 lb. each
2 C. vinegar
1 C. water
1 stick margarine
1 tsp. each, black and red pepper
1 tbs. sugar
2 tbs. hot sauce
Salt

Split chickens in half. Season with salt. Broil in oven until tender. Mix all ingredients, simmer but do not boil. Remove chicken from bone and place in sauce.

MRS. VEASEY'S BARBECUE CHICKEN — Jane Smith

1 chicken
1/3 C. vinegar
1/3 C. water
2 tbs. catsup
1 tbs. flour
2 tbs. brown sugar
1/3 stick butter or margarine
Salt and pepper to taste

Make paste with flour, sugar and part of liquid. Add the rest of ingredients (except chicken) and bring to a boil, stirring constantly. Boil 5 minutes. Pour over lightly salted pieces of chicken in shallow pan. Cover with foil and bake 1 1/4 hours, uncovering last 15 minutes.

CHICKEN CASSEROLE — Hilda Lancaster

1 fryer
1 can mushroom soup (not diluted)
1 pkg. slivered almonds
1 pkg. potato chips (small)

Cut up chicken in small pieces. Place in casserole. Spread soup over chicken. Sprinkle with crushed potato chips and slivered almonds. Bake at 350° for 45 minutes.

CHICKEN ALA HEMINGWAY — Kathryn Bynum

6 chicken breasts
2 tbs. onion, chopped
2 tbs. bacon drippings
1 1/2 C. sherry wine
2 tbs. worchestershire sauce
2 tbs. lemon juice

Cook all above ingredients gently(except for chicken) for 10 minutes. Let cool. Pour over chicken breasts and let marinate overnight. Put chicken in baking dish, skin side up. Pour over rest of marinade. Bake at 350° for 1 hour or until tender. Turn once.

CHICKEN GUMBO — Billie Taylor

1 fryer, quartered
Salt and pepper to taste
2 cans chicken gumbo soup
Butter and paprika

Sprinkle chicken with salt and pepper to taste. Place in baking pan. Add soup, covering chicken well. Sprinkle with paprika and dot with butter. Cover with foil. Bake for 1 hour at 350°. Reduce heat to 275° and bake uncovered for 30 minutes. Makes 4 servings.

CHICKEN TETRAZINNI — Helen Eaton

5-6 lb. hen
3 green peppers
2 medium onions
1 sm. bunch celery
1 lg. can mushrooms
3 slices bacon
1 1/2 pt. white cream sauce
2 C. grated cheese (American or Wis.)
1 sm. pkg. spaghetti
1 C. toasted almonds

Boil hen until tender and cut up. Fry bacon.Use drippings to saute chopped onions, peppers, celery and mushrooms until tender. Make cream sauce and add grated cheese. Cook spaghetti in boiling salted water by directions on package. Mix all ingredients together and bake in oven at 350° until top is browned. Serve hot with almonds sprinkled on top.

CHICKEN IN WINE — Mary Bullock

Chicken
2 tbs. grated onion
2 tbs. butter
2 tbs. bacon drippings
2 tbs. lemon juice
1-2 tbs. worchestershire sauce
1 1/2 C. sherry

Boil onions, butter, bacon drippings, lemon juice worchestershire sauce and sherry for 10 minutes. Quarter and salt and pepper chicken. Place in baking dish. Pour over sauce. Marinate overnight Bake for 30 min. at 450°. Finish baking at 350° 1 hour.

CHICKEN VIENNESE — Sylvia Cotton

1 pkg. chipped beef
6 to 8 deboned chicken breasts
6 to 8 slices bacon
1 can mushroom soup
1 carton sour cream

Spread chipped beef on bottom of greased casserole. Place breasts, each wrapped in partly cooked slice of bacon, on top of chipped beef. Mix soup and sour cream and pour over chicken. Cook uncovered for 2 to 2 1/2 hrs. in 250° oven.

CHICKEN ALMONDINE — Cindy Scott

1 C. chicken (cooked and diced)
1 can cream of chicken soup
3/4 C. mayonnaise
1 C. finely chopped celery
1 C. cooked rice (cooked in broth)
1 tsp. grated onion
1 tsp. lemon juice
1/4 C. slivered almonds

Mix all ingredients together well except the almonds. Pour into casserole. Sprinkle almonds on top. (This casserole can be done the day before and kept in refrigerator). Just before cooking, top with buttered bread crumbs. Bake 1/2 hour at 350°.

POLYNESIAN CHICKEN — Peggy Langston

2 broiler-fryers(3 lb. each) cut into serving pieces
2-3 tsp. salt
1 tbs. paprika
1 can (13-1/2 oz) pineapple chunks
1 tbs. flour
1/2 C. fresh squeezed orange juice
2 tbs. freshly squeezed lemon juice
1/4 C. dark corn syrup
1/4 tsp. mace
1/8 tsp. ground ginger
2 tbs. water

Sprinkle chicken with mixture of salt, paprika and pepper. Saute in hot oil until well browned on all sides. Drain off excess fat. Drain pineapple, reserving 1/2 C. juice. Combine 1/2 C. pineapple juice, orange and lemon juice, corn syrup, mace and ginger. Pour over chicken, cover and simmer 30 minutes or until tender. Remove chicken to warm serving platter. Mix flour and water together until smooth; stir into pan drippings; boil 2-3 minutes. Add drained pineapple and fresh orange cartwheels, heat just until warm. Pour over chicken and serve at once.

CHICKEN DIVINE — Rosa Lee Barwick

6 chicken breasts
2 tbs. butter
1 small onion
Paprika
Flour
1 can chicken broth
1/2 C. slivered almonds (ground)
Salt and pepper

Saute onion in butter for about 5 minutes. Sprinkle onion and butter with a little flour. Add 1 can chicken broth and bring to boil. Boil for about 1 minute. Sprinkle chicken with paprika, salt and pepper and spread in a baking dish. Pour part of the above sauce over the chicken, and then a layer of the ground almonds (about 1/4 C.). The first 1/2 hour of baking, baste with a little more of the sauce. Then pour the balance of the sauce on the chicken. Sprinkle the balance of the almonds on top of chicken the last 15 minutes. Bake until brown or about 1 hour.

CRAB CASSEROLE — Sadie Dixon

1 lb. back fin crabmeat
1/2 lb. butter or margarine
1 C. chopped celery
1/2 C. chopped green pepper (optional)
8-10 slices bread
1/4 C. onions (diced)
1/4 tsp. red pepper
Dash black pepper
Flour
Milk

Melt 1 stick of butter, to that add celery, pepper and onions, simmer until tender. Remove celery, pepper and onions. Then add flour and milk enough to make a cream sauce (it is better not to have sauce too thick). To the sauce add the celery, pepper, onion and crabmeat. Next, melt 1 stick butter in casserole you plan to use. Cube bread, place cubes into the melted butter and toss around. Remove the cubes and pour the creamed crabmeat into casserole and cover with the buttered bread cubes. Bake in oven at slow to moderate heat until the bread cubes are toasted.

DEVILED CRABS — Norma Paul

2 tbs. melted butter or margarine
2 beaten eggs
1/2 C. bouillon or light cream
1 tbs. chopped onion
1 C. cracker crumbs
1 tsp, tabasco
1 tsp. prepared mustard
1/2 tsp. salt
1/4 tsp. pepper
2 C. cooked crabmeat

Combine eggs, bouillon, melted butter, onion and seasonings; mix well. Stir in crabmeat and half of crumbs. Fill crab shells or casserole with mixture and top with remaining crumbs. Dot with butter. Bake at 350° until crumbs are lightly browned. Serves 6.

BAKED SHAD — Margaret Herrington

1 whole white shad, dressed with head and tail removed. Cut through shad 1-1/2 in. slices from the neck to the tail. Season with salt and pepper. Place cut side down in baking pan with onions and potatoes around the fish. Sprinkle the onions and potatoes with salt and pepper. Pour one stick melted butter over fish. Add enough cold water to cover 1/2 depth of fish. Bacon slices may be added on fish, if desired. Seal top of baking pan with heavy foil. Place in preheated oven at 300 . Bake for 7 hours. DO NOT OPEN OVEN until the 7 hours has expired.

DEVILED CRAB — Elsie Mayo

1 lb. crabmeat
3/4 C. butter
3/4 C. minced onion
1/4 C. chopped parsley
1 tbs. minced green pepper
1 1/2 C. cracker crumbs
2 tbs. lemon juice
1 tbs. worchestershire
1 tsp. dry mustard
1 tsp. salt
Dash cayenne
2 eggs, beaten
1/2 C. heavy cream

Remove any cartilage from crabmeat. Start oven at 350°. Place butter in 1 1/2 qt. casserole and place in oven. When butter is melted put minced vegetables into casserole and return to oven until they are wilted but not brown. Spoon vegetables and butter into bowl containing crabmeat, crumbs, lemon juice and all seasonings. Pour eggs and cream into this mixture and stir thoroughly. Spoon into casserole or shells and dot the top with butter. Bake casserole 30 min. or individual shells 20 min. Serves 6.

CRAB IMPERIAL — Peggy Cannon

1/4 lb. butter
1/4 C. chopped onions
1/4 C. chopped green pepper
1 lb. crabmeat
1 C. cracker crumbs
1 egg
2/3 C. evaporated milk
1 tsp. mustard
2 tbs. worchestershire
2 tbs. mayonnaise
Salt & pepper to taste

Saute onions and peppers in butter, and crab and other ingredients, mixing well. Cook 10 min. at medium heat, stirring frequently.

CLAM CHOWDER — Jane Crayton

1 pt. clams
5 onions, sliced
7 potatoes
4 stalks celery
Parsley flakes
Salt and pepper
Margarine to taste

Fill a 2 gallon pot about 3/4 full water, add onion and cook on medium heat for about 30 minutes. Dice clams, potatoes and celery and add to the chowder. Reduce heat to medium and let it cook slowly for about 3 hours. Then add salt, pepper, parsley and margerine to taste. Cook for about 15 to 30 min. more.

SHIRMP CREOLE — Janet Statham

2 sm. bell peppers, diced
1 lg. onion, diced
6 stalks celery, diced
4 tsp. cooking oil
2 tbs. chili powder
4 lb. raw cleaned shrimp
Salt to taste
2 #2 cans tomatoes
1 C. water
2 sm. cans tomato sauce

Saute pepper, onion and celery in cooking oil. Add chili powder, salt tomatoes, tomato sauce and water; simmer 30 minutes. Add shrimp, cook 15 minutes longer. Serve over cooked rice. Serves 8.

POLYNESIAN SHRIMP — Evelyn Saunders

1 medium green pepper
2 tbs. butter
1 can beef broth
1/4 C. water
1/2 C. pineapple juice
1/2 C. pineapple tidbits
2 tbs. corn starch
1 tbs. soy sauce
2 tsp. lemon juice
1 1/2 C. boiled shrimp (1 lb.)

In skillet cook diced green pepper in butter until tender. Remove from heat, add rest of ingredients. Cook until thickened, stirring constantly. Serve over rice.

DESSERTS

PEACH COBBLER — Sherry Lane

2 C. peaches
1 C. sugar
3/4 C. milk
1 stick butter
3/4 C. flour

Mix sugar, milk, flour and melted butter in qt. dish. Add peaches and place in 300° oven for one hour. May alternate fruit to other variations.

SWEET POTATO PUDDING — Beatrice Gaskins

5 medium size sweet potatoes
2 C. sugar
1 tsp. salt
1/4 tsp. ground cloves or allspice.
1 tsp. lemon extract
3 eggs
1 stick butter or more
1 C. self-rising flour

Grate sweet potatoes by hand on old fashioned grater. Add 2 C. sugar, 1 tsp. salt, 1/4 tsp. ground cloves or allspice, 1 tsp. lemon juice and 3 beaten eggs to potatoes and mix well. Melt butter and add to mixture with 1 C. self-rising flour and a little milk to dampen the mixture. Bake in over at 300° in a long pan until done. Serve very hot with lemon sauce or whipped cream.

SOUTHERN BREAD PUDDING — Charlotte Del Mastro

2 C. soft bread cubes
3 eggs beaten
1/4 to 1/2 C. sugar
1/8 tsp. salt
1/4 tsp. ground cinnamon
1/3 C. seedless raisins
2 C. whole milk
1 tsp. vanilla

Mix all ingredients well. Place in a shallow 9x13 pan and bake at 350° about 30 minutes or until knife inserted in center comes out clean. Serve with whipped cream or a lemon sauce. Serves 8.

APPLE NUT PUDDING — Norie Watkins

3/4 C. sugar
1 egg
1/2 C. flour
1/2 tsp. salt
1 tbs. almond extract
1 tsp. baking powder
1/2 C. chopped nuts
1 C. finely chopped tart apples

Gradually dissolve sugar into well beaten egg, add remaining ingredients. Pour into well-greased 8" square pan. Bake at 350° for 35-40 minutes. Serve with sweetened whipped cream or ice cream garnish.

APPLE CHEESE CRISP — Mae Satterthwaite

4 apples
1/4 C. water
1 tsp. lemon juice
3/4 C. sugar
3/4 C. grated cheese
1/2 C. flour
1/2 tsp. salt
1/4 C. shortening
1/2 tsp. cinnamon

Peel apples and cut into chunks. Place in shallow buttered baking pan. Pour water and lemon juice over apples. Mix sugar with cinnamon, flour and shortening, salt and cheese. Sprinkle over apples. Bake at 350° for 50 minutes or until apples are tender. Serve warm or cold with or without whipped cream. Be sure to use cooking apples.

APPLE DELIGHT — Elease Holt

1 C. self-rising flour
1 C. sweet milk
1 C. sugar
1 stick butter
1 qt. apples

Melt butter in dish or pan. Mix sugar, milk and flour well. Pour in dish on butter. Place apples on this mixture by spoonfuls as you like. Place in 300° oven for 45 minutes or until done.

PECAN TORTE — Phyllis Burton

3/4 C. sugar
3 egg whites
1/2 C. pecans, chopped
1 tsp. baking powder
20 Ritz crackers rolled fine

Break Ritz crackers, add pecans and 1/2 C. sugar. Beat egg whites stiff adding part of remaining sugar and all baking powder. Fold two together, spread on buttered pie plate. Bake 30 min. in 350° oven using 8" pie pan. Use 1/2 pt. whipping cream for topping for 3 pies. Serves 6 to 8.

ORANGE DELIGHT — Judi Hardison

2 sm. pkg. orange jello
1 C. hot water
1 sm. can frozen orange juice, undiluted
1 C. milk
1 can crushed pineapple and juice
1 can mandarin oranges, drained
1 pkg. lemon instant pudding
1 pkg. dream whip

Dissolve gelatin in water, add frozen orange juice, crush pineapple and oranges. Chill in flat dish. For topping, mix lemon instant pudding with 1 C. milk. Prepare dream whip according to directions. Fold the two together. Spread topping on set jello.

LEMON BISQUE — Glennie Rhodes

1 lg. can Pet milk chilled
1 sm. pkg. lemon jello
1 1/4 C. boiling water
7 1/2 oz. pkg. vanilla wafers crushed or graham cracker crumbs.
3 tbs. lemon juice and grated rind of lemon
1 C. sugar
1/4 tsp. salt

Combine boiling water, jello, salt and sugar and let cool. Whip chilled milk until stiff, add mixture slowly; add lemon juice and rind. Line bottom of pan with crumbs, saving a few to sprinkle over top. Put in refrigerator to chill until firmly set. Serves 15.

CARROT CAKE — Claudia Bemis

Icing

1 box confectioners sugar
1 stick butter
1 8-oz. pkg. cream cheese
1 tsp. vanilla
1 C. nuts (chopped fine)
1 tsp. flour

Cake

4 eggs, beaten
2 C. sugar
1 2/3 C. wesson oil
2 C. self-rising flour
1/2 tsp. soda
1/4 tsp. salt
1 tsp. cinnamon
2 C. grated carrots

CAKE: Beat eggs, cream sugar oil and flour. Add soda, salt, cinnamon and carrots. Blend thoroughly. Bake at 350°. ICING: Add 1 tsp. flour to confectioners sugar. Cream sugar, cream cheese and butter. Add vanilla and nuts and blend thoroughly.

LEMON SUPREME SPECIAL CAKE — Grace Holland

1 pkg. Lemon Supreme Duncan Hines Cake Mix
1/2 C. sugar
1 C. apricot nectar
1/2 C. Crisco oil
4 eggs

Blend all ingredients in a large bowl, then beat at medium speed for 2 minutes. Bake in a greased and floured 10" tube pan at 350° for 45-55 min., until center springs back when touched lightly. GLAZE: Blend 1 C. confectioners sugar with either 2 tbs. milk or 2 tbs. lemon juice. Drizzle over cake.

SOUR CREAM POUND CAKE — Bessie Taylor

1/2 lb. butter
6 eggs
3 C. sugar
3 C. plain flour
1/2 tsp. salt, 1/4 tsp. soda, 1 tsp. vanilla
1 carton sour cream

Mix butter, sugar, sour cream well; add eggs, flour, etc. Cook at 250° 25 minutes, then 325 for 55 minutes. Start in a cold oven.

LANE CAKE Florrie Mercer

1 C. butter
2 C. sugar
3 1/4 C. flour, all-purpose or cake flour
3 tsp. baking powder
1/2 tsp. salt
1 C. milk
1 tsp. vanilla
Whites of 8 eggs

Cream butter and sugar well. Sift flour 3 times. Add baking powder and salt to flour before sifting third time. Alternate flour mixture with milk, adding a little at a time, beating well after each adding. Add vanilla and beat well. Beat egg whites well and fold in last. Put in two square layer pans lined with wax paper and bake in moderate oven.

FILLING

1 C. raisins, chopped
1 C. black walnuts, chopped (pecans can be used)
1/2 C. wine
1 tsp. vanilla
Yolks of 7 eggs
1 C. sugar
1/2 C. butter

Place nuts, raisins and wine in covered container before beginning preparation of cake batter. Toss occasionally so wine will be absorbed. Place beaten egg yolks, sugar and butter in double boiler. Let cook, stirring frequently, over boiling water for 25 minutes. Remove from stove. Beat well. Add raisin and nut mixture and beat a little. Let cool some before putting between layers and on top of cake. For best results, prepare cake and put filling on at night. Place strips of wax paper around cake to avoid filling running. Let set overnight and ice the next morning. Cover top and sides with seven minute white icing or boiled icing and sprinkle with fresh coconut.

PINEAPPLE POUND CAKE — Doris Brinkley

1 Duncan Hines pineapple cake mix
1 pkg. vanilla pudding mix
4 eggs
1/2 C. Crisco oil
1/4 C. wheat germ (can be omitted)
Drain juice from 1 can crushed pineapple, add water to make 1 C.

Mix all together. Pour into greased and floured tube pan. Cook at 350° for 45-55 minutes. Cool. Make icing with 1 C. powdered sugar and enough canned milk to make slightly runny after being mixed with beater. Put crushed pineapple all around top of cake and pour icing all over top and sides. Delicious!

BROWN SUGAR POUND CAKE — Barbara Huddle

1 stick margarine
1 C. cooking oil
1 box brown sugar
1 C white sugar
5 eggs
3 C. plain flour
1 tsp. baking powder
1 C. milk
1 C. nuts
1 C coconut

Cream margarine, oil and sugar well. Add other ingredients alternately. Bake in stem pan for 1 hour and 30 min. at 300°. For glaze, boil 1 C. brown sugar, 1 stick margarine and 1/4 C. canned milk. Pour over cake.

DUMP CAKE — Eva Boyette

Grease 11x7 or 9x9 baking dish. Dump in 1 large can pineapple and spread evenly on bottom. Dump 1 can coconut or nuts, spread. Dump 1 pkg. yellow cak mix, spread. Cut 1 stick margarine in thin slices over mix. Bake at 425° about 35 minutes.

SWEETHEART CAKE Ava Smith

1 pkg. (15 oz.) angel-food cake mix

Preheat over to 375°. Make angel-food cake as directed on package. Bake on lowest shelf of oven 35 to 45 minutes. Cool completely in pan or wire rack. Meanwhile make strawberry filling. Turn out onto serving plate and with wooden picks mark depth of cake into thirds. With a serrated knife slice off top third crosswise. Hollow out center third of cake leaving a 1/2 inch wide edge all around. Remove picks. Pour strawberry filling into hollow. Refrigerate cake uncovered, at least 30 minutes, until filling is firm. Set reserved layer on top. Frost with stiffly beaten whipped cream.

STRAWBERRY FILLING

1 pkg. (10 oz.) thawed frozen sliced strawberries
1 C. hot water
1 pkg. (6 oz) strawberry jello
1/2 C. finely chopped almonds
1/2 C. heavy cream
1/2 tsp. almond extract

Drain strawberries reserving 1/2 C. juice. Crush with potato masher. Pour hot water over jello in bowl, stirring until dissolved. Stir in reserved strawberry juice, the berries and almonds. Refrigerate until consistency of unbeaten egg white, at least 1 hour. Gently fold extract and whipped cream into jello mixture. Refrigerate about 30 minutes.

ICE BOX FRUIT CAKE — Betsy Bell

1 box Graham crackers
2 cans Eagle Brand milk
1 can or 1/2 lb. coconut
1/2 box seedless raisins
2-4 C. mixed nuts
Dash of salt

Break crackers fine, mix with nuts, raisins and coconut. Add milk and mix well. Pack in covered dish and store in refrigerator. This is easily made, keeps well and has a quality somewhat like a candy log.

SNOW ON A MOUNTAIN — Donna Harper

Cake

1/2 C. self-rising flour
1 C. sugar
1/4 tsp. soda
1 C. chopped dated
1 C. chopped pecans
4 eggs
2 tsp. vanilla
1/4 tsp. salt

Filling

5 oranges cut in bits
2 bananas cut in bits
1 sm. can crushed pineapple
1/4 C. sugar

Topping

1 pt. whipping cream
1 C. coconut

Mix all ingredients for batter and bake 20 min. at 250° in two cake pans that have been greased. Crumble cakes into small pieces and cool Mix filling. Make a layer of crumbs and topping on fruit. Chill and serve sprinkled with coconut.

LEMON JELLY CAKE — Sallie Whitehurst

1 C. butter
2 C. sugar
3 C. flour(self-rising)
4 eggs
1 C. milk
Juice of 1 lemon

Cream butter, sugar, eggs 1 at a time, add flour, milk, lemon juice. Will make three layers. FILLING: 2 C. water on stove with rind of 1 lemon, beat 1 egg and 2 extra yolks, 2 C. sugar, 2 tbs. flour, juice 2 1/2 lemons, 1/4 stick butter, add to water on stove. Cook in double boiler until thick enough to spread. Use your favorite icing. Seven minute icing is delicious.

GERMAN CHOCOLATE POUND CAKE Addie Lou Albritton

Melt together- 1 bar German chocolate
2 sticks butter or margarine
1/2 C. Crisco
Whip into mixture - 3 C. sugar
Add - 5 eggs and 3 cups sifted cake flour alternating with 1 cup sweet milk to which 1 tsp. lemon juice has been added.
1 tsp. vanilla
1/2 tsp. black walnut flavoring (optional)
1 tsp. baking powder
1/2 tsp. salt
1 C. finely chopped nuts (pecans)
Bake at 350° for 1 hour and 15 min. or until when tested with toothpick or straw, it comes out dry. Ice with your favorite icing if desired. For plain pound cake, do not sift flour and begin baking in cold oven, heat to 325°, bake 1 hour and 15 minutes from beginning time.

CHOCOLATE FROSTING & FILLING Lela Vendric

4 sqs. Bakers unsweetened chocolate cut in pieces
1 1/2 C. sugar
1/2 C. cold milk
1 tbs. butter
2 egg yolks, beaten
1 tsp. vanilla

Add chocolate to milk and place over low flame. Cook until mixture is smooth and blended, stirring constantly. Beat egg yolks with 3 tbs. sugar. Add remaining sugar to chocolate mixture and cook until smooth. Add egg mixture, butter, and cook 1 minute. Remove from fire, add vanilla, beat until thick and creamy. Makes enough frosting and filling for two split or 4 thin 8 inch layers.

STRAWBERRY CAKE — Betsy Cole

1 pkg. white cake mix
1 pkg. strawberry jello
1/2 C. strawberry juice
3/4 C. Wesson oil
4 eggs
1/2 C. strawberries
1/2 C. broken pecans
1/2 C. coconut

Mix cake mix, juices and jello together, add Wesson oil and eggs one at a time. Bake in 3 layers, 9" pans, 350° for 35 minutes.

ICING: Mix together 1 stick of margarine, 1 lb. box confectioners sugar, add 1/2 C. strawberries, cream well. Add 1/2 C. broken pecans and 1/2 C. coconut. Mix well and spread. Frozen or fresh berries can be used. When using fresh, add about 1 C. sugar to 1/2 C. berries and mash. Let stand and drain off juice of 1/2 C.

OUT OF THIS WORLD CAKE — Carrie Spruill

1 lb. crushed graham crackers
2 sticks margarine or buter
1/4 tsp. salt
2 C. sugar
1 C. Angel flake coconut
1 1/2 C. nuts
2 tbs. baking powder
2 tsp. vanilla
5 eggs
1 #2 can crushed pineapple
3/4 C. milk

Cream butter and sugar, add eggs, one at a time. Add salt, baking powder to crackers. Add this mixture to butter, etc., alternating with milk, then add pineapple, nuts and coconut. Bake in a tube pan at 325° for 1 hour and 15 minutes.

JELLY ROLL — Thelma Scott

3 eggs
1 C. sugar
3 tbs. cold water
1 C. flour
1 tsp. baking powder
3 tsp. salt
1 tsp. vanilla

Beat eggs, sugar until quite thick, add water and vanilla, then add flour, salt and baking powder which has been sifted together twice. Line shallow pan (10x15) with greased paper, pour in batter evenly, bake 350° about 12 min. Turn out on cloth or paper sprinkled with powdered sugar, spread with jam or jelly, roll up quickly.

FLUFFY WHITE ICING - Every time Annie Nichols

1 1/4 C. sugar
1/2 C. white Karo syrup
1/8 tsp. salt
1/3 tsp. cream of tartar
3 tbs. water
3 egg whites
1 1/2 tsp. vanilla

Cook same as seven minute icing.

MARSHMALLOW ICING Bertha Henderson

2 eggs whites
1 C. white Karo syrup
8 lg. marshmallows
1/2 tsp. vanilla

Combine egg whites and syrup in top of double boiler. Cook while beating with rotary beater until thick and fluffy. Add diced marshmallows and beat until melted. Remove from heat, add vanilla and beat until it holds peaks. Spread between cake layers.

CREAM CHEESE FROSTING Haylene Davis

Leave out to soften, then cream in mixer -
1 stick margarine
1 large cream cheese
Gradually add -
1 pkg. confectioners sugar
1 tsp. vanilla
Stir in -
1 C. chopped nuts

This is a delicious frosting for an apple sauce, carrot, or banana cake.

SAND TARTS — Lyda Markey

2 C. sugar
1/2 lb. butter
4 1/2 C. flour
3 eggs

Beat sugar and butter together, add eggs, then flour. Roll out and cut in favorite cut outs. Bake 350° for 10 minutes.

NUT BALLS — Rose Linko

1 stick margarine or butter
3 tbs. sugar
1 C. flour
1 tsp. vanilla
1 C. chopped pecans

Cream butter and sugar. Add flour, vanilla and nuts. Form into small balls and place on ungreased cookie sheet. Bake 325° for 5-10 min. Roll in powdered sugar.

NO BAKE OATMEAL COOKIES — Linda Lowery

1 stick margarine
2 C. sugar
1/2 C. cocoa
1/2 C. milk

Mix and cook the above one minute. Remove from heat and add: 3 cups quick cooking oatmeal, 1 cup nuts, 1 tsp. vanilla, 1/2 cup peanut butter. Mix and drop on waxed paper to cool.

KEEPSAKE BROWNIES — Ethel Cook

4 sq. unsweetened chocolate
1 C. margarine or butter
2 C. sugar
3 eggs, beaten
1 tsp. vanilla
1 C. broken nuts
1 C. sifted flour
1/4 tsp. salt

Melt chocolate and butter over hot water. Remove from heat, add sugar, eggs and vanilla, mix well. Stir in nuts, mix sifted flour and salt. Add gradually, mixing well. Pour into greased and floured nine inch square pan. Bake 350° for 45 to 50 minutes. Cool thoroughly.

CREAM PUFFS — Margaret Edingloh

1 C. water
1/2 C. butter
1/4 tsp. salt
1 C. sifted flour
4 lg. eggs, beaten
Vanilla cream filling

In saucepan heat water, butter, salt to full rolling boil. Reduce heat, quickly stir in flour, mixing vigorously until mixture leaves the sides of the pan in a ball. Remove from heat, add eggs one at a time, beating after each until mixture is smooth. Drop dough onto greased baking sheets, forming mounds three inches apart. Bake at 400° for 45-45 minutes. Remove at once, cool on rack away from drafts. Split and fill with vanilla cream filling. Makes 12 to 16 puffs.

ALMOND COOKIES — Daphne Laing

1/2 stick butter
1/2 C. shortening
1 1/2 C. sugar
1/2 tsp. salt
2 tsp. baking powder
2 C. flour
1 beaten egg
1 1/4 tsp. almond flavoring

Cream sugar and fats. Add egg and flavoring, then flour. Pinch off small pieces and roll in ball the size of large marble. Roll in oatmeal. Flatten and place on greased cookie sheet. Place pecan half or other decoration on cookie before baking. These freeze well. Bake 325° for 12-15 minutes. Makes approximately 100.

BLONDE BROWNIES — Florence Pollock

4 eggs beaten
Pinch of salt
1 lb. lt brown sugar
1 tbs. margarine

Boil 5 minutes in double boiler. Add 1 1/2 C. self-rising flour, sifted; 1 tsp. vanilla, 1 C. nuts (chopped pecans). Cook in 13x19 pan 325° for 20-25 minutes.

CONGO SQUARES — Peggy Cannon

2/3 C. margarine
3 eggs
1 box lt. brown sugar
1 C. chopped pecans
Raisins if desired
2 1/2 C. self-rising flour
1 6-oz. pkg. chocolate chips

Thoroughly mix margarine, eggs, sugar. Add flour slowly and mix. Fold in chocolate chips, pecans, and raisins. Cook in 14x10 greased pan at 325° for 30 min. Watch carefully to be sure that it does not undercook or overcook.

OATMEAL FUDGE — Mary Bullock

3 C. oatmeal
2 C. sugar
4 tbs. cocoa
1 tsp. walnut flavoring
1 stick butter
1/2 C. milk
1/2 C. peanut butter

Mix sugar, butter and cocoa thoroughly, add milk, boil slowly 1 minute, add oatmeal, peanut butter, walnut flavoring. Stir and remove from heat. Drop from a teaspoon to a piece of waxed paper placed on cookie sheet and allow to cool.

PEANUT BRITTLE — Sue Miller

1 C. white sugar
1 C. white Karo syrup
1 1/2 C. raw peanuts

Cook mixture to 300° (hard crack on candy thermometer). Add 1 tsp. soda, beat and pour on buttered cookie sheet. Break into small pieces when cooled.

LOUISIANA PRALINES — Rosaline D. Hellinger

1/3 C. butter
1/4 C. water
2 C. dark brown sugar
2 C. pecans

Stir sugar, butter, water together over low heat until dissolved, add 2 cups pecans, stir constantly until mixture forms a hard ball in cold water. Remove from heat and drop onto marble or wax paper, making small patties about 2 inches in diameter.

STRAWBERRY PIE — Martha Mills

Bake crust. Divide 1 quart strawberries, mash well 1/2 quart and cook with 1 cup sugar and 3 tbs. corn starch or flour until thick. Dry well second half berries and place in cooked pie shell. Pour mixture over berries. Top with whipped cream.

LEMON MERINGUE PIE — Sadie Lee Loftin

Temp. 325° for pie shell - Time 10-15 minutes.
Combine: 1 1/2 C. sugar, 1/2 C. corn starch or flour, grated rind of two lemons.
Add: 2 C. boiling water, cook on high heat until mixture begins to thicken. Turn low and cook, stirring constantly for 5 minutes.
Add: 4 egg yolks, 1/3 C. lemon juice, 1 tbs. butter, cook for 5 minutes, remove from heat. Fold in one or more beaten egg whites (does not matter) turn into baked pie shell, top with meringue.

MAMIE'S SWEET POTATO PIE — Mamie Parker

Remove potatoes from #2-1/2 can, mash well with fork. Add:

1/4 C. liquid from can	1/4 C. sugar
1/4 tsp. soda	1.4 tsp. salt
1 tsp. lemon extract	Butter, size of
3 egg yolks, whites for meringue	walnut

Mix well, put in 9 in. crust, cook at 350°. When crust brown, add meringue and brown.

PECAN PIE — Jane Meadows

3/4 C. white sugar	1 tsp. salt
2 tbs. flour	1 C. dark corn syrup

Mix above ingredients, beat in 2 eggs, mix in 1/2 cup evaporated milk, 1 cup pecans and 1 tsp. vanilla. Bake 50 minutes at 375°.

BLUEBERRY PIE — Pat Jones

Crust: Graham cracker crumbs with melted butter and 1/4 cup chopped pecans. Bake in medium hot oven to brown a little. Cool.
Cheese Filling: 1 large pkg. cream cheese, 1 can Eagle Brand milk, 1/3 C. lemon juice. Cream cheese and milk, add juice and pour into pie shell.
Blueberry Topping: Drain one can blueberries, thicken juice with flour and sugar (enough to sweeten berries). Mix together. Add a hunk of butter and flavoring (brandy or vanilla) add blueberries and pour over cheese mixture when cool. Top with whipped cream sweetened and flavored with brandy. Makes two pies and will keep at least a couple of days.

RAISIN PECAN TARTS — Martha T. Gardner

1 sm. pkg. cream cheese — 1 stick margarine
1 1/2 C. flour
Cream cheese and margarine together. Add flour. Place in refrigerator over night. Roll thin. Cut to fit small muffin tin.
Filling: 1 C. raisins — 1 stick margarine
1 C. sugar — 1 C. coconut
1 tsp. vanilla — 1 C. chopped pecans
2 eggs

Cream butter and sugar. Add egg yolks and vanilla. Add nuts and raisins. Fold in stiffly beaten egg whites. Fill tart shells and bake 30 minutes at 325°. When cool, sprinkle top with confectioners sugar. Can be made early and freeze. Will keep quite a while in a tight container.

BUTTERMILK PIE — Flossie Crayton

1 1/2 C. sugar — 1/2 C. margarine
3 tbs. flour — 3 beaten eggs
1 C. buttermilk — 1 tsp. vanilla
Cream sugar and butter, add flour, eggs and milk. Beat well. Add dash nutmeg. Bake in 9" unbaked pie shell 45-50 minutes at 325°.

CHOCOLATE PIE — Lucy Hammond

1 C. sugar
3 tbs. cocoa (heaping)
3 tbs. flour
Pinch salt
3 egg yolks
1 C. milk
1 tbs. butter
1 tsp. vanilla

Mix dry ingredients. Add eggs and milk. Beat smooth, cook, stirring constantly. Add butter and vanilla.
Meringue: 3 eggs whites, pinch of cream of tartar, 6 scant tbs. sugar, beat about 20 minutes, brown 350° oven.

LEMON PIE — Marie Jones

3 eggs
1 C. sugar
1/4 C. flour
1 C. water
Pinch salt
1/4 C. lemon juice
Grated rind of 1 lemon
1/4 stick butter

Bring water to a boil, beat egg yolks, add sugar, flour and salt. Pour hot water over mixed ingredients, cook in top of double boiler until mixture is thick. Cool. Put into 9 inch pie shell, top with meringue made from egg whites and 6 tbs. sugar. Brown.

MISSOURI CREAM FRUIT PIE — Gladys Albritton

3/4 C. sugar
1/3 C. flour
1/8 tsp. salt
2 eggs, well beaten
2 C. milk, scalded
1/2 tsp. vanilla
2 tbs. butter
1 can drained cherries

Combine butter, sugar, salt, flour, and eggs. Add milk slowly, stirring constantly. Cook over hot water until thick and smooth. Add flavoring and 1 can drained cherries. One cup cooked raisins may be added. Place in prepared pie shell. Serve when cool.

MILLIONAIRE PIE — Barbara Price

2 C. unsifted powdered sugar
1 stick butter(softened)
2 baked pie shells
1 C. drained crushed pineapple
1 egg
1/4 tsp. vanilla
1/4 tsp. salt
1 C. whipping cream
1/2 C. chopped nuts

Cream butter and sugar together, add egg, salt, vanilla. Mix well until fluffy. Spread this on the two crusts. Chill. Mix whipped cream, pineapple, nuts. Spoon onto above pies. Chill until ready to serve.

LEMON CHESS PIE — Lucille Banks

1 1/2 C. sugar
1/2 stick melted margarine
1 tsp. vinegar
3 eggs
1 tbs. lemon flavoring

Mix sugar, eggs, margarine together, add flavoring and vinegar and bake in pie shell at 350° until set. About 45 minutes.

JAPANESE FRUIT PIE — Ruth Taylor

1 C. sugar
Pinch salt
1 tbs. vinegar
1/2 C. chopped pecans
1 unbaked pie shell
1 stick butter
2 eggs, beaten
1/2 C. flake coconut
1/2 C. seedless raisins

Mix sugar, butter, salt, eggs and vinegar. Add coconut, pecans and raisins. Pour in unbaked pie shell. Bake ar 325° for 35 to 40 minutes.

CHESS PIE — Bertha Grubb

4 eggs
1/4 lb. butter
1 lb. brown sugar
3-4 tbs. milk

Soften butter. Cream together all ingredients. pour into uncooked pie shell. Bake at 350° until firm, approximately 45 minutes. Makes 2 pies.

VELVETY COCOA CREAM PIE — Audrey Evans

3 C. milk
1 1/4 C. sugar
4 1/2 tbs. cornstarch
1 1/2 tsp. vanilla
1 C. whipping cream
Shaved baking chocolate
1/2 C. minus 1 tbs. cocoa
1/4 tsp. salt
3 tbs. butter
1 9" pie shell baked

Scald milk in top of double boiler. Mix dry ingredients, add to scalded milk. Stir until blended and cook stirring occasionally until mixture begins to thicken. Cover and cook on low heat for 15 minutes. Remove from heat, add butter and vanilla, stirring until butter is melted. Cool slightly. Pour into baked pie shell. Chill 2 hrs. Serve topped with sweetened whipped cream, sprinkle with shaved chocolate.

GOOD COCONUT PIE — Hunter Diggs

1 stick melted margarine
3 eggs
1 tsp. vanilla
1 C. sugar
1 tbs. vinegar
1 C. coconut

Mix sugar and eggs, beat well. Add vinegar and vanilla, blend. Add margarine and coconut. Place in unbaked pie shell. Bake 325° about 1 hr.

GEORGIA PEACH PIE — Smitty Bartling

1 1/4 C. flour
1 tsp. baking powder
1 egg yolk
1 tsp. salt
3 tbs. Crisco
1/2 C. milk

Sift dry ingredients, cut in Crisco. Add eggs and milk, mix well. Spread in 9 in. pie pan, fill with fresh or canned peaches.

Filling: Mix 2 egg yolks, 1/2 cup sugar, 1/2 cup milk, beat well, pour over peaches, bake 30 min. at 350°. Serve with ice cream or whipped cream.

MARLBOROUGH PIE — Cheryl Thomas

1 C. unsweetened applesauce
1 C. sugar
4 eggs slightly beaten
1/2 tsp. salt
3 tbs. lemon juice
1/2 tsp. lemon peel grated
2 tbs. melted butter

Prepare unbaked 9 in. pie shell. Chill while preparing filling. Combine applesauce, lemon juice and grated peel, sugar, eggs, butter and salt. Pour into pie shell. Bake 425° for 15 minutes. Reduce heat to 350° . Bake 12-15 minutes longer or until pie tests done with silver knife.

CHERRY CREAM PIE — Elaine White

1 can Eagle Brand milk
2 C. chopped pecans
1 pkg. Dream whip
Juice of 2 lemons
1 can sour pitted cherries, drained

Prepare Dream whip according to directions on package. Be sure to whip until stiff. Combine all other ingredients and fold into Dream whip. Pour into cooked pie shell (may use graham cracker crust). Let stand in refrigerator overnight. More Dream whip and cherries may be added on top. Green food coloring may be added to whip at Christmas.

EXQUISITE PIE — Annie Nichols

1 C. sugar
1/2 C. flake coconut
2 eggs
1 tsp. vinegar
Pinch salt
1/2 C. white raisins
1/2 C. chopped nuts
1 tsp. vanilla
3 tbs. melted butter

Beat eggs with spoon, add other ingredients, mix well, pour in unbaked pie shell, bake at 400° for 10 minutes. Cut oven back to 300° bake for about 45 minutes until lightly brown on top.

FRESH COCONUT CAKE Addie Lou Albritton

1 C. Butter or Crisco(with Crisco,add 1 tsp. butter flavoring)
2 C.sugar
6 eggs yolks
3 C. sifted self-rising flour
1 C. sweet milk
1 tsp. vanilla

Cream butter and sugar until well blended. Add eggs one at a time, beating well after each (save whites for icing). When well blended, add flour, alternating with milk, starting with flour and ending with flour. Add vanilla, beat until smooth. Bake in 3 greased and floured or lined 9" or 10" pans at 325° for 25 or 30 minutes. Remove and cool

ICING

2-1/2 C. sugar
1 C. water
3 egg whites
1/2 tsp. cream tarter
3 tbs. 4X sugar
1 tsp. vanilla
2 fresh coconuts,grated
Coconut milk

Put sugar and water in sauce pan, place on heat and boil until when dropped in cold water, you can pick it up in your finger and it will form soft ball. While syrup is cooking, beat egg whites, beating constantly, add vanilla and beat until spreading consistency. When you start to stack cake, spoon some coconut milk on each layer as you build up cake before you, or as you, ice same. As you stack cake, put on layer coconut milk, icing and then coconut. Repeat until all three layers are stacked. Ice side and top and sprinkle coconut on both top and sides.

PICKLES, RELISH & SAUCE

PICKLED OKRA — Eddie Long

2 lb. tender fresh okra
5 pods hot red or green pepper
5 cloves garlic peeled
1 qt. white vinegar
1/2 C. water
6 tbs. salt
1 tbs. celery seed
1 tsp. mustard seed

Wash okra and pack in 5 hot, sterilized pint jars. Put 1 pepper pod and 1 clove garlic in each jar. Bring remaining ingredients to boil. Pour over okra and seal. Let stand 8 weeks.

BELL PEPPER RELISH — Ruth Barker

1 doz. lg. sweet red peppers
1 doz. lg. sweet green peppers
7 medium onions
2 tbs. salt
2 tbs. mustard seed
3 C. vinegar
3 C. sugar

Grind peppers, not too fine. Combine with juice and other ingredients. Boil 30 minutes. Pack in sterilized jars and seal.

ARTICHOKE PICKLES — Georgia Dowdy

Wash and dry artichokes. Pack in quart jars with one pod pepper (red), 3 small onions (sliced) and a pinch of tumeric. Boil 1 gallon vinegar, 1 1/2 lbs. light brown sugar, 1 cup salt. Pour into jars, seal and turn upside down for awhile.

BRANDIED PEACHED ✓ — Eddie Long

(Wonderful for holiday dinners)

Bring 3 cups sugar and 2 cups water to boil, stirring down crystals from sides of pan. Cover 5 lbs. small peaches with boiling water, let stand 1 minute, cool quickly under running water. Peel and put in pan of slightly salted water to prevent browning, or dissolve ascorbic acid tablets in water according to package directions. Do not let stand (continued next page)

more than 15 to 20 minutes. Add 8 to 10 peaches at a time to syrup, simmer 10 minutes, or until tender. Lift out into 4 to 6 hot, sterilized pint jars, filling to 1/2 inch from top. Put lids on to keep peaches hot. Spoon 2 to 4 tbs. brandy into each jar. Bring syrup to boil, fill jars clear to top, seal.

CUCUMBER PICKLES

Ruth Barker

Soak one dozen cucumbers overnight in cold water. Slice, but not too thin. Make a syrup of:

2 C. cider vinegar
1 C. sugar
1/2 tsp. mustard seed
1 C. water
1 tsp. mixed spices

Bring to boil, then add cucumbers and boil about 3 minutes until they lose green look. Pack pickles solidly into sterilized jars, add 1 tsp. salt to each quart and about 1/4 of an onion sliced to each quart, cover with boiling syrup and seal.

PEACH-TOMATO RELISH

Eddie Long

6 lg. peaches
6 ripe tomatoes
(4 cups chopped)
1 C. ground onions
1 C. diced green pepper
1 sm. hot red pepper
2 C. lt. brown sugar
1 C. cider vinegar
3/4 tsp. salt
2 tbs. mixed pickling spices, tied in cheese cloth bag.

Peel and pit peaches and cut in small pieces. (There should be 4 cups). Peel and cut tomatoes in 1/2 in pieces. Combine with other ingredients in kettle. Bring to boil and cook, uncovered, 1 to 1 1/2 hours, or until thick, stirring frequently. Fill 6 hot, sterilized 1/2 pt. jars and seal.

BARBECUE SAUCE — Smitty Bartling

1/4 C. butter or margarine
3 tbs. worchestershire sauce
1/2 C. vinegar
6 tbs. lemon juice
2 tbs. brown sugar
1 tsp. hot red pepper
1/2 C. water

Cook these together for 10 minutes, pour over floured chicken, bake 350° for 1 hour or until chicken is tender. This recipe is for two fryers.

SEAFOOD COCKTAIL SAUCE — Hilda Lancaster

1 tbs. horse radish
3 tbs. catsup
1/4 tsp. tabasco sauce
1/4 tsp. salt
1 tbs. worchestershire sauce
1 tbs. lemon juice

Mix together thoroughly.

FRESH TARTAR SAUCE (For seafoods) Doris Brinkley

1/2 C. mayonnaise
2 tbs. chopped green onion
Few drops red pepper seasoning
1/4 C. chopped sweet pickle relish

Combine all ingredients in small bowl, cover, chill at least 1 hour to blend flavors. Double or triple recipe to save time, will keep in refrigerator for a month.

SPAGHETTI SAUCE — Mary Talbert

1 lb. ground beef
2 onions, minced
3 stalks chopped celery
1/2 lb. green pepper
1 6-oz. can tomato paste
1 lg. can tomatoes
Salt
2 heaping tbs. paprika
2 heaping tbs. chili powder
1 tbs. sugar
1/2 C. Wesson oil
2 sm. cans water
Pepper

Mix and cook two hours. Brown meat in oil, add salt and pepper. Add to sauce, simmer 1/2 hour.

BASIC SAUCE — Lucia Fuller

2 cans tomato paste
1 sm. tomato sauce
16 oz. V-8 juice
1 qt. canned tomatoes
1/4 C. vegetable oil
4 lg. onions, chopped
2 C. diced celery
1 sm. green pepper diced
4 bay leaves
1 tbs. sugar
1 dash garlic to taste
Salt & pepper to taste

Saute onions, celery and pepper in oil until tender (about 15 to 20 minutes).
Add other ingredients, cook slowly for 1 to 2 hours. May be frozen for future use.

VARIATIONS OF BASIC SAUCE:

Spaghetti Sauce - 2 lbs. ground beef cooked 10 to 15 minutes and add to basic sauce. Cook together for about 30 minutes.

Shrimp Creole - Add 1 1/2 lbs. shelled raw shrimp, cook for 10 to 15 minutes before serving.

Gumbo - Add 1 C. diced okra to basic sauce, cook until tender, add to the basic sauce, fish or other seafood and cook for about 20 minutes before serving.

Pizza Pie - Basic sauce (omit V-8 juice) and 2 tbs. sugar, 1 tsp. oregano or savory leaf. Prepare a crust, add sauce to crust.
Variations on top of sauce: Pepperoni, olives, meats or shrimp and grated cheese may be added if desired

BARBECUE SAUCE — Eddie Long

2 med. onions chopped
1/2 C. worchestershire sauce
1 tbs. chili powder
Dash dry mustard
3 stalks chopped celery
2 C. water
1 C. catsup
2 tsp. vinegar

Cook two hours on low heat. This also can be made ahead and frozen. This makes a good barbecue beef sandwich by adding 1 can corned beef at the beginning and cook two hours.

DUTCH POTATO SALAD DRESSING — Lyda Markey

1/4 C. vinegar
2 eggs
2 tbs. mustard
2 tbs. flour
1 C. sugar
1/4 C. mayonnaise

Cook together stirring constantly until slightly thick. This dressing is equal to two quarts of potatoes. Add celery seed and minced onion.

CHILLED BLUE CHEESE DRESSING — Smitty Bartling

2 pkg. bleu cheese
Juice of 1 lemon
1 tbs. worchestershire sauce
1 C. evaporated milk
1 tsp. onion salt
1 pt. mayonnaise

Blend well and chill. This yields 1 quart of dressing.

PUNCHES & PARTY FIXIN'S

HUNGRY BOYS — Eudora Spencer

1 lb. sausage
1 half ripe tomato diced
1 onion diced
1 bell pepper(if desired)

Mix thoroughly, form into balls, wrap with a piece of bacon, bake until well done.

CRAB MEAT DIP — Pat Jones

3 cans crab meat
1 lg. pkg. cream cheese
Onion juice, worchestershire
1 C. mayonnaise
salt, pepper
sauce to taste

Combine over low heat.

CHEESE BISCUITS — Sue G. Flowers

2 sticks butter
1/2 tsp. cayenne pepper
2 C.self-rising flour
2 C. N.Y. sharp cheddar cheese
2 C. rice krispies

Cream butter and grated cheese, add other ingredients. This doughwill be sticky. Dip fingers in more flour, roll in balls (size of marbles). Press flat and bake 350°. Do not overcook.

COCKTAIL PEANUTS — Eva Boyette

4 C. raw peanuts
1/2 C. water
1 3/4 C. sugar
Few drops red food coloring

Mix all ingredients and bring to a boil stirring constantly. Cook until syrup turns to sugar and peanuts separate. Turn in a pan and cook in 250° oven for 30 minutes.

SPICED MEAT BALLS ✓ Eddie Long

Mix 8 lbs. beef with 2 lbs. prepared meat loaf (pork, veal, beef). Soak a small loaf of pumpernickle bread in 1 1/2 cups tomato juice, break in 3 eggs, add half cup grated onion, 1 tbs. chili powder, half tsp. nutmeg. Season to taste with celery salt, seasoning salt, and accent. Add 1 tbs. plain salt and about 1 tsp. black pepper. Roll walnut sized balls of meat in sifted bread crumbs, fry about six minutes in hot deep fat. Serve in chafing dish with heated barbecue sauce. Makes about 200 to 250 meat balls, serves about 60 people. Let your seasoning suit your own personal taste. A more or less spicy flavor can be achieved by varying the amount of spices. Always cook one meat ball to make sure it tastes right before cooking the whole batch. They can be frozen until you desire to use them.

STRAWBERRIES ✓ Marjorie Carawon

1 can Eagle Brand milk
7-oz can flake coconut
1 pkg. red sugar
1 pkg. slivered almonds
4 sm. pkg. wild strawberry jello
1 pkg. green sugar

Dye almonds with green cake coloring. Mix milk, jello and coconut and refrigerate for 12 hours. Mold into shapes of small strawberries, dip small end in red sugar, dip large end in green sugar. Make the stem from the almonds and keep refrigerated until served.

CHEESE STRAWS Haylene Davis

Blend together 1 cup flour, 1/2 tsp. salt, 1 tbs. shortening, 1 cup grated sharp cheese. Add 1 well beaten egg, 2 tbs. ice water. Roll out about 1/8 inch thick, dust with paprika, cut in short strips, bake in 350° oven until light brown.

BRIDES PUNCH — Smitty Bartling

3 gal. pineapple sherbert
3 qts. orange juice — Serves 100
5 qts. ginger ale

ORANGE-LEMON PUNCH — Jessie Inman

3 pkg. family size lemon jello
3 pkg. family size orange jello
1 1/2 C. sugar (scant - try 1 1/4 C. first)
70 whole cloves - Boil in small amount water, strain and add seasoned water to other ingredients
36 C. boiling water
2 lg. cans frozen orange juice
1 1/2 lg. cans frozen lemon juice
1/4 tsp. salt

Serves 50. Can be served cold or hot. If served cold, use 1 cup less water due to ice.

SPICED TEA — Lila B. Taylor

9 C. water, 2 tbs. tea - steep, set aside
5 C. water, 2 C. sugar, 12 cloves, 12 allspice, 1 cinnamon stick. Place spices in tea ball or tie up in clean cloth. Boil about 15 min. Add to tea. Then add juice of 6 oranges, 3 lemons, 2 cups pineapple juice. Serves 20.

This tea is delightful served piping hot.

STRAWBERRY PUNCH — Edna Allen

3 pkg. strawberry Kool Aid
2 pkg. cherry Kool Aid
1 pkg. frozen strawberries
1 bottle maraschino cherries
1 #2 can crushed pineapple
1 gal. gingerale

Make Kool Aid according to directions on package. Add strawberries, pineapple and cherries. Place in freezer until partly frozen. Serves 50.

HOT SPICED CRANBERRY PUNCH — Jessie Inman

2 tsp. nutmeg
2 tsp. cinnamon
2 tsp. allspice
24 tbs. tea
20 C. boiled water
12 C. water
6 C. sugar
4 C. orange juice
2 C. lemon juice
1 gal. Ocean Spray Cranberry Juice

Tie spices and tea in cheese cloth bag. Put into freshly boiled water, boil for 5 minutes, cover and let steep for 25 minutes, remove the bag, add sugar and other ingredients. Mix thoroughly and serve piping hot. Serves 75-100

MOCHA ICE CREAM PUNCH — Barbara Terrell

30 C. cold coffee
2 qts. cold dairy chocolate milk
1/2 gal. vanilla ice cream

Make instant coffee (1 rounded tsp. to a cup of water) and chill. Mix coffee and chocolate milk and pour into punch bowl; add ice cream in a block. Stir gently and serve in punch cups. Serves 20-25.

TOMATO COCKTAIL — Carrie Spruill

1 green pepper
1 large onion
1 C. celery
3 tbs. sugar
1 tbs. salt
2 bay leaves
1 hot pepper
1/2 C. vinegar
1 46-oz. can tomato juice

Chop vegetables medium fine. Place ingredients in large mixing bowl or jar and cover with tomato juice. Let stand in refrigerator 24 hours. Strain. The chopped vegetables may be used for a second "batch", adding more vinegar, sugar and salt. Makes 8 to 10 servings.

Do you have trouble deciding how much of various foods to take to a picnic? Here are some suggested figures on 25, 50 and 100 servings, taken from "Planning Food For Institutions," a USDA handbook:

FOOD	FOR 25	FOR 50	FOR 100
Sandwiches:			
Bread	50 slices	100 slices	200 slices
Butter	1/2 lb.	1 lb.	1 1/2 lb.
Meat, Poultry, Fish:			
Weiners	6 1/2 lb.	13 lbs.	25 lbs.
Hamburger	9 lbs.	18 lbs.	35 lbs.
Ham(bone in)	14 lbs.	28 lbs.	55 lbs.
Chicken	13 lbs.	25 lbs.	50-75 lbs.
Fish(large)	13 lbs.	25 lbs.	50 lbs.
Salads, Casseroles:			
Potato Salad	4 1/4 qts.	2 1/4 gal.	4 1/2 gal.
Baked Beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello Salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Beverages:			
Coffee	1/2 lb.	1 lb.	2 lb.
(water)	1 1/2 gal.	3 gal.	6 gal.
Tea	1/12 lb.	1/6 lb.	1/3 lb.
(water)	1 1/2 gal.	3 gal.	6 gal.
Lemonade	10-15 lemons	20-30	40-60
(water)	1 1/2 gal.	3 gal.	6 gal.

	For 25	For 50	For 100
Desserts:			
Watermelon	37 1/2 lbs.	75 lbs.	150 lbs.
Cake	1 10X12" Sheet cake	1 12x20" Sheet cake	2 12X20" Sheet cake
Whipping Cream	3/4 pt.	1 1/2-2 pts.	3 pts.

OVEN TEMPERATURES
(Fahrenheit)

Slow oven	250 to 350
Moderate oven	350 to 400
Hot oven	400 to 450
Very hot oven	450 to 500

CONTENTS OF CANNED FRUITS AND VEGETABLES

No. 1 can - 1 1/3 cups
No. 2 can - 2 1/2 cups
No. 2 1/2 can - 3 1/2 cups

TIME AND TEMPERATURE

Bread, yeast	375	1 hour
Cookies, plain	375	10 min.
Fish, baked	400	1 hr.
Parker house rolls	400	20 min.

CANNING TIME TABLE

Minutes required to process either pints or quarts in boiling water bath at 212° F.: Apples, 15 min.; peaches, 20 min.; pears, 20 min.; strawberries, 15 min.; tomatoes, 10 min.

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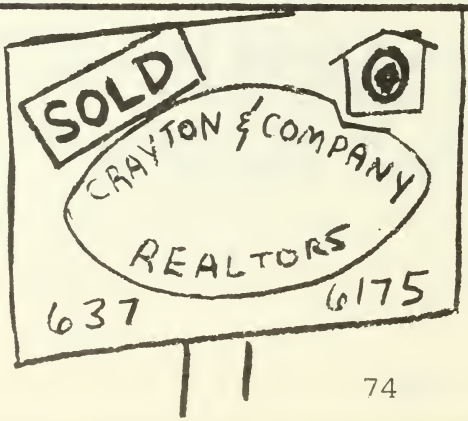

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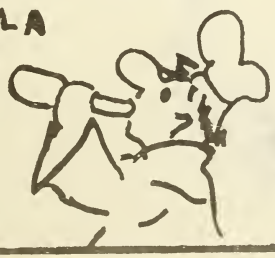

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